

# LAGER

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **6.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %
Boil	Sladek	10 g	60 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4.5 %
Aroma (end of boil)	Sladek	15 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm lager	Lager	Dry	11 g	---